



Certified SC Showcase

CHEFS



CHEF KATIE CHANEY

HESTER GENERAL STORE

Katie Chaney was born and raised in Anderson, SC. After attending Wofford College in Spartanburg, SC, Katie worked abroad in Germany before returning to the US and settling in Austin, TX. She learned so much about eating local and diverse food concepts during her time in Austin, TX as well as most recently, Portland, OR. Katie returned to Travelers Rest, SC in 2020 to raise her family and start her dream business. After stumbling upon a listing for the nationally registered old general store, Hester Store, in Dacusville, SC Katie purchased the building in 2021 with the intention of opening a bakery and mercantile in the rehabilitated location. Katie plans to open Hester General Store in summer of 2022 as a destination location for locals and visitors of the Upstate alike.



CHEF FRED HOLMES

EXECUTIVE CHEF AT THEE MATRIARCH BED & BREAKFAST

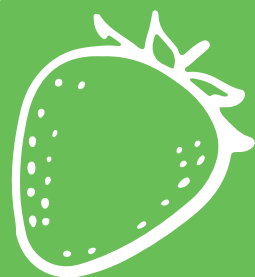
Chef Fred Holmes is the Executive Chef at Thee Matriarch Bed and Breakfast, Meeting and Special Events Venue in Orangeburg, SC. His culinary journey began at the young age of 9 years old. Taught by his mother who was a trained chef, he discovered and eagerly embraced his passion for food creativity. Chef Fred's cuisine is as rich and diverse in flavor as the history of his birthplace, Charleston, SC. He creates tantalizing meals of every genre ranging from vegan to multi cultural ethnic dishes. His love for using locally grown produce and meats enables him to offer his clients greater insight on the meals he prepares. Chef Fred's ability to blend beautiful presentations with perfectly seasoned food is simply delightful and will make your soul sing and yearn for more!



CHEF CHARLIE NEWMAN

DUPRE CATERING

Charlie Newman has over 50 years of restaurant experience. He was the district chef in charge of Presidential Catering at the University of South Carolina in the 90's. He is currently the head chef for Dupre Catering and Events in Columbia, SC.





CHEF MIKE RAMSEY

WARDEN OF WOODSMOKE, LEGAL REMEDY BREWING

Mike has been with Legal Remedy over six years, starting as the “Warden of Woodsmoke,” at the Brewpub, where he was able to experiment with full creativity and passion that proved to be beneficial in the culinary aspect of all of our operations. He embraced the ideals of LRB including being community focused, sustainable, and sourcing products locally whenever possible. Having a hand in developing Farmers Markets, Beer Dinners, and traveling for research and development, while being a part of the creative process has led him to his new position overseeing all of LRBCo. food experience and operations. For fun, Mike jumps out of airplanes, which has become his favorite hobby, and he says it’s also a great stress reliever! He also likes to fish and hang out with his dog.



CHEF ADAM STURM

CULINARY CONSULTANT AT ARTISAN FOOD SOLUTIONS

Born and raised in Edinboro, Pennsylvania, Adam Sturm developed the love for food and community which lead him on his path. After graduating from Johnson & Wales University with an Associates in Food and Beverage Management, he traveled and cooked his way around the country from Big Sky, Montana, Warren, Ohio, South Street in Philadelphia, Boone and Charlotte, North Carolina, and finally Greenville, South Carolina. This is where he and his wife Kristen set roots and began to start their family. It was important to Adam to focus on a career that was not only important to him, but also to his community. Adam’s passion for healthy food, quality ingredients and customer service have led him on a fantastic culinary adventure in the Upstate.



CHEF JASON CRISCILLIS

313 CAFÉ

“I love eating great food”. Simple, seasoned, delicious. Originally from Detroit, Michigan, Jason relocated to South Carolina in 2006, when his construction company moved to the Upstate, and he fell in love with the area. After 30 years as a framing contractor and after a trip to Europe, he dreamed of starting a café that would serve as a gathering place for the community that he now called home. After discovering the rich agricultural heritage of Seneca, he completely embraced the farm to table mantra, offering a small town, big time flavors. He continues daily to up his culinary game, by showcasing the ingredients in a healthy, thoughtful way, using international flavors and spices in both his culinary pursuits and his love of craft cocktails.

